

This jam is a great solution for those times when you come home from the farmers' market with a half pint of every berry you couldn't resist buying but aren't sure what to do with them. I came up with this recipe when I moved to a house with my first real honest-to-god garden in the ground and started planting the berries I'd always dreamed of growing: black and golden raspberries, black currants, and jostaberries. The trouble is, most berries take a few years to get established, so I only had a handful of each the first few years. On their own, each bush's harvest was just a snack, but together they made a jam. This recipe also works very well with frozen fruit. If you buy an extra half pint of berries every time you go to the market, throw them in the freezer and come November, when you're facing the true onset of winter, you can make what tastes like British summer pudding, a mixture of juicy sweetened berries encased in soft white bread.



## Summer Pudding Jam

*Makes five 250 mL (8 oz) jars*

1.2 kg (about 8 cups) washed and hulled or stemmed mixed berries (see note)

675 g (3¼ cups + 2 Tbsp) sugar

60 mL (¼ cup) lemon juice

In a large bowl, combine all of the ingredients and macerate for at least 15 minutes, or up to 1 week, covered, in the refrigerator.

Prepare the jars (see page 20).

Transfer the mixture to a pot or preserving pan. Heat on medium-high and bring to a hard boil, stirring frequently.

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**NOTE:** *I leave most of the berries whole, but if the strawberries are large, I smooch them by hand once they're macerated.*

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When the setting point is reached (see page 23), remove from the heat and pour into the prepared jars to within ¼ to ½ inch of the rim. Wipe the rims if necessary, seal, and invert for 1 to 2 minutes. Flip right side up and let the jam sit, undisturbed, for 24 hours.